

Venison or Moose Pot Roast

Author Meet the Millers, Nov 11, 1958

Ingredients

Marinade

- 1 cup vinegar
 - 1 cup red wine
 - Pinch bay
 - 1/4 cup onion
 - 1/2 cup carrot sliced
 - 1 lemon thinly sliced
 - 6 juniper berries
- Cooking liquid
- 1/2 cup hot fat
 - 1 can consomme
 - 1 cup marmalade
 - 1 cup water
 - 6 apples peeled and cored

Instructions

Marinade

1. Mix and marinate over night, drain and flour

Cooking

1. Brown in hot fat, add liquids and simmer for 1 hour
2. Add apples and simmer until done.
3. Gravy may be thickened if desired